KIO 632 CC

GB English

Operating Instructions

HOB

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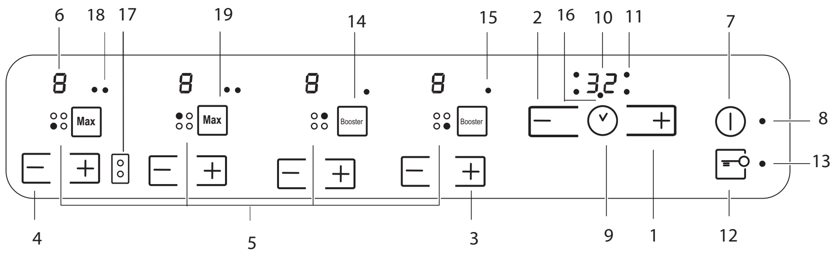
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ВАРОЧНАЯ ПАНЕЛЬ

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GB Description of the appliance

Control panel

The control panel described in this manual is only a representative example: it may not exactly match the panelon your appliance.

1 INCREASE TIME button increases the time value set on the timer *(see Start-up and use)*.
2 DECREASE TIME button decreases the time value set on the timer *(see Start-up and use)*.
3 INCREASE POWER button switches on the hotplate and controls the power (*see Start-up and use*).
4 REDUCE POWER button controls the power and switches off the hotplate (*see Start-up and use*).
5 COOKING ZONE SELECTED indicator shows a particular cooking zone has been selected and therefore various adjustments are possible.
6 POWER indicator provides a visual display for the current heat level.
7 ON/OFF button switches the appliance on and off.
8 ON/OFF indicator light shows whether the appliance is on or off.
9 PROGRAMME TIMER* button controls the cooking programme times (*see Start-up and use*).
10 PROGRAMME TIMER* display shows which programme has been selected (*see Start-up and use*).
11 COOKING ZONE PROGRAMMED* indicator lights show which cooking zones are being used during a cooking programme (*see Start-up and use*).
12 CONTROL PANEL LOCK button prevents accidental changes to the hob settings (*see Start-up and use*).
13 CONTROL PANEL LOCK indicator light shows the control panel has been locked (*see Start-up and use*).
14 BOOSTER button* activates the booster function - 3000 W - of the cooking zone *(see Start-up and use)*.
15 BOOSTER indicator light* shows that the booster function has been activated.
16 TIMER* indicator light shows that the timer has been activated
17 FLEXI ZONE button - activates the FLEXI ZONE mode
18 FLEXI ZONE indicator light shows FLEXI ZONE function has been activated
19 MAX button- allows for an immediate activation of the cookinfg zone on the maximum power level: 9

! This product complies with the requirements of the latest European Directive on the limitation of power consumption of the standby mode.
If no operations are carried out for a period of 2 minutes, after the residual heat indicator lights turn off and the fan stops (if present), the appliance automatically switches to the “off mode”.
The appliance resumes the operating mode once the ON/OFF button is pressed.

***** Only available in certain models.

FR Description de l’appareil

Tableau de bord

Le tableau de bord qui est
décrit n.a qu.une valeur d.exemple :
il peut ne pas correspondre au modèle acheté.

1 Touche AUGMENTATION DU TEMPS pour augmenter le temps du programmateur *(voir Mise en marche et utilisation)*.
2 Touche DIMINUTION DU TEMPS pour diminuer le temps du programmateur *(voir Mise en marche et utilisation)*.
3 Touche AUGMENTATION DE PUISSANCE pour allumer le foyer et régler sa puissance (*voir Mise en marche et utilisation*).
4 Touche DIMINUTION DE PUISSANCE pour régler la puissance et éteindre le foyer (*voir Mise en marche et utilisation*).
5 Voyant FOYER SELECTIONNÉ pour signaler que le foyer correspondant a été sélectionné et que les régulations sont donc possibles.
6 Indicateur de PUISSANCE : une colonne lumineuse pour signaler le niveau de puissance atteint.
7 Touche ON/OFF pour allumer ou éteindre l’appareil.
8 Voyant ON/OFF : il signale si l’appareil est allumé ou éteint.
9 Touche PROGRAMMATEUR pour programmer la durée d’une cuisson (*voir Mise en marche et Utilisation*).
10 Afficheur PROGRAMMATEUR : pour afficher les choix correspondant à la programmation (*voir Mise en marche et utilisation*).
11 Voyants FOYER PROGRAMMÉ : ils indiquent les foyers quand une programmation est lancée (*voir Mise en marche et utilisation*).
12 Touche VERROUILLAGE DES COMMANDES pour empêcher toute intervention extérieure sur les réglages de la table de cuisson (*voir Mise en marche et Utilisation*).
13 Voyant COMMANDES VERROUILLÉES : pour signaler le verrouillage des commandes (*voir Mise en marche et Utilisation*).
14 Touche BOOSTER pour brancher la suralimentation - 3000 W – du foyer (*voir Mise en marche et utilisation*).
15 Voyant BOOSTER il signale que la fonction de suralimentation du booster est activée.
16 Voyant MINUTEUR il signale que le minuteur est activé
17 Touche FLEXI ZONE**-** pour utiliser la zone de cuisson FLEXI ZONE
18 Voyant FLEXI ZONE il signale que la fonction du FLEXI ZONE est activée.
19 Touche MAX - pour allumer le foyer à son niveau maximum 9.

! Ce produit est conforme à la nouvelle Directive Européenne sur la réduction de la consommation d’énergie en mode standby.
Sans opérations pendant 2 minutes, après l’extinction des voyants de chaleur résiduelle et l’arrêt du ventilateur (si existants), l’appareil se place automatiquement en „off mode”.
Pour remettre l’appareil en mode de fonctionnement normal, appuyer sur la touche ON/OFF.

***** N’existe que sur certains modèles

ES Descripción del aparato

Panel de control

El panel de control se describe a continuación a modo de ejemplo: puede no ser una exacta reproducción del modelo adquirido.

1 Botón AUMENTO TIEMPO para aumentar el tiempo del temporizador (ver Puesta en funcionamiento y modo de empleo).
2 Botón DISMINUCIÓN TIEMPO para disminuir el tiempo del temporizador (ver Puesta en funcionamiento y modo de empleo).
3 Botón AUMENTO DE POTENCIA para encender la placa y regular la potencia (ver Puesta en funcionamiento y uso).
4 Botón DISMINUCIÓN DE POTENCIA para regular la potencia y apagar la placa (ver Puesta en funcionamiento y uso).
5 Piloto ZONA DE COCCIÓN SELECCIONADA indica que ha sido seleccionada dicha zona de cocción y, por lo tanto, se pueden realizar las distintas regulaciones
6 Indicador de POTENCIA: indica visualmente el nivel de calor alcanzado.
7 Botón ON/OFF para encender y apagar el aparato.
8 Piloto ON/OFF: indica si el aparato está encendido o apagado.
9 Botón TEMPORIZADOR DE PROGRAMACIÓN para programar la duración de una cocción (ver Puesta en funcionamiento y uso).
10 Display TEMPORIZADOR DE PROGRAMACIÓN: visualiza las selecciones correspondientes a la programación (ver Puesta en funcionamiento y uso).
11 Pilotos ZONA DE COCCIÓN PROGRAMADA: indican las zonas de cocción cuando comienza una programación (ver Puesta en funcionamiento y uso).
12 Botón BLOQUEO DE MANDOS para impedir modificaciones fortuitas a las regulaciones de la encimera (ver Puesta en funcionamiento y uso).
13 Piloto MANDOS BLOQUEADOS: indica que se ha producido el bloqueo de los mandos (ver Puesta en funcionamiento y uso).
14 Botón BOOSTER para encender la sobrealimentación -3000 vatios -de la zona de cocción (ver Puesta en funcionamiento y uso).
15 Piloto BOOSTER indica que está activada la función de sobrealimentación booster.
16 Piloto CONTADOR DE MINUTOS indica que se ha activado el contador de minutos
17 Botón FLEXI ZONE- para utilizar la zona de cocción FLEXI ZONE
18 Piloto FLEXI ZONE indica que está activada la función FLEXI ZONE.
19Botón MÁX. - enciende la zona de cocción de nivel máximo 9

! Este producto satisface los requisitos establecidos por la nueva Directiva europea sobre la limitación de los consumos energéticos en standby.
Si no se realizan operaciones por 2 minutos, una vez que se apagan los luces piloto del calor residual y del ventilador (si están presentes), el aparato se coloca de forma automática en el modo “off mode”.
El aparato vuelve al modo operativo utilizando la tecla ON/OFF.

* Presente sólo en algunos modelos.

PT Descrição do aparelho

Painel de comandos

O painel de comandos descrito a seguir está representado para fins explicativos: pode não ser uma exacta reprodução do modelo comprado.

1 Botão AUMENTAR TEMPO para aumentar o tempo do timer *(veja Início e utilização)*.
2 Botão DIMINUIR TEMPO para diminuir o tempo do timer *(veja Início e utilização)*.
3 Botão AUMENTO POTÊNCIA para ligar a chapa e regular a potência (*veja Início e utilização*).
4 Botão DIMINUIÇÃO POTÊNCIA para regular a potência e desligar a chapa (*veja Início e utilização*).
5 Indicador luminoso ZONA DE COZEDURA SELECCIONADA indica que a zona de cozedura relativa foi seleccionada e são portanto possíveis as várias regulações.
6 Indicador POTÊNCIA sinaliza visualmente o nível de calor alcançado.
7 Botão ON/OFF para ligar e desligar o aparelho.
8 Indicador ON/OFF: sinaliza se o aparelho está aceso ou apagado.
9 Botão TIMER DE PROGRAMAÇÃO para regular a programação da duração de uma cozedura (*veja Início e utilização*).
10 Display TIMER DE PROGRAMAÇÃO: visualiza as escolhas relativas à programação (*veja Início e utilização*).
11 Indicadores luminosos ZONA DE COZEDURA PROGRAMADA: indicam as zonas de cozedura quando se inicia uma programação (*veja Início e utilização*).
12 Botão BLOQUEIO DOS COMANDOS para impedir modificações acidentais das regulações do plano de cozedura (*veja Início e utilização*).
13 Indicador luminoso COMANDOS BLOQUEADOS: sinaliza o bloqueio dos comandos (*veja Início e utilização*).
14 Botão BOOSTER para ligar a super alimentação - 3000 W - da zona de cozedura *(veja Início e Utilização)*.
15 Indicador luminoso BOOSTER indica que está activa a função de super alimentação booster.
16 Indicador luminoso CONTADOR DE MUNITOS indica que está activo o contador de minutos.
17 Botão FLEXI ZONE- para utilizar a zona de cozedura FLEXI ZONE
18 Indicador luminoso FLEXI ZONE indica que está activa a funçãoFLEXI ZONE.
19 Botão MAX - para ligar a zona de cozedura no nível máximo 9

! Este produto satisfaz os requisitos impostos pela nova Directiva Europeia sobre a limitação dos consumos energéticos em stand-by.
Se não se efectuarem operações por 2 minutos, depois que os indicadores de calor resíduo e da ventoinha (se presentes) se desligarem, o aparelho coloca-se automaticamente na modalidade “off mode”.
O aparelho voltará para a modalidade operativa ao carregar na tecla ON/OFF.

* Há somente em alguns modelos.

DE Beschreibung des Gerätes
Bedienfeld

Das hier beschriebene Bedienfeld dient nur als Beispiel, es handelt sich nicht unbedingt um eine genaue Widergabe des von Ihnen erworbenen Modells.

1 Taste ZEIT ERHÖHEN zur Verlängerung der Zeit des Timers (siehe Inbetriebsetzung und Gebrauch).
2 Taste ZEIT HERABSETZEN zur Verkürzung der Zeit des Timers (siehe Inbetriebsetzung und Gebrauch).
3 Taste **ERHÖHEN DER LEISTUNG:** Zum Einschalten sowie zur Leistungsregelung der Kochzone (siehe Inbetriebsetzung und Gebrauch).
4 Taste **HERABSETZEN DER LEISTUNG:** Zur Leistungsregelung sowie zum Ausschalten der Kochzone (siehe Inbetriebsetzung und Gebrauch).
5 Kontrollleuchte **GEWÄHLTE KOCHZONE:** Diese zeigt an, dass die der Kontrollleuchte entsprechende Kochzone gewählt wurde und die gewünschten Einstellungen demnach vorgenommen werden können.
6 LEISTUNGSANZEIGE: Auf dieser ist der jeweils erreichte Heizwert ersichtlich.
7 Taste **ON/OFF:** Zum Ein- bzw. Ausschalten des Gerätes.
8 Kontrollleuchte **ON/OFF:** Diese zeigt an, ob das Gerät ein- oder ausgeschaltet ist.
9 Taste **PROGRAMMIERUNGSTIMER:** Mittels dieser Taste kann die für jede Kochzone jeweils programmierte Zeit reguliert werden (siehe Inbetriebsetzung und Gebrauch).
10 Display **PROGRAMMIERUNGSTIMER:** Auf diesem Display werden die jeweils programmierten Zeiten angezeigt (siehe Inbetriebsetzung und Gebrauch).
11 Kontrollleuchten **PROGRAMMIERTE KOCHZONE:** Diese zeigen die Kochzonen an, die programmiert wurden (siehe Inbetriebsetzung und Gebrauch).
12 Taste **SPERRE DER SCHALTELEMENTE:** Um versehentliche Änderungen der am Kochfeld erfolgten Einstellungen zu verhindern (siehe Inbetriebsetzung und Gebrauch).
13 Kontrollleuchte **SCHALTELEMENTE GESPERRT:** Diese signalisiert, dass die Schaltelemente gesperrt wurden (siehe Inbetriebsetzung und Gebrauch).
14 Taste **BOOSTER**: Mittels dieser kann die Kochzonenleistung auf 3000 W erweitert werden (siehe Inbetriebsetzung und Gebrauch).
15 Kontrollleuchte **BOOSTER**: zeigt an, dass die Booster-Funktion eingeschaltet ist
16 Kontrollleuchte **KURZZEITWECKER:** Diese signalisiert, dass der Kurzzeitwecker läuft.
17 Taste FLEXI ZONE **-** um die Kochzone FLEXI ZONE zu benutzen
•18 Kontrollleuchte FLEXI ZONE: zeigt an, dass die FLEXI ZONE-Funktion eingeschaltet ist
19 Taste **MAX-** zum Einschalten der Kochzone auf höchster Leistungsstufe 9

! Dieses Produkt entspricht den Vorschriften der neuen Europäischen Richtlinie zur Einschränkung des Energieverbrauchs im Standby.
Werden für 2 Minuten keine Tasten gedrückt, dann stellt sich das Gerät nach Ausschalten der Anzeigen für Resthitze und des Lüfters (wenn vorhanden) automatisch in den “off mode”.
Das Gerät kehrt durch Drücken der Taste ON/OFF in den Betriebsmodus zurück.

* Nur bei einigen Modellen.

IT Descrizione dell’apparecchio
Pannello di controllo

Il pannello di controllo che qui viene descritto è rappresentato a fini esemplificativi: può non essere una esatta riproduzione del modello acquistato.

1/2 Tasti **AUMENTO/DIMINUZIONE TEMPO COTTURA** - regolare il tempo cottura (*vedi Avvio e utilizzo*).
3 Tasto **AUMENTO POTENZA** per accendere la piastra e regolare la potenza (*vedi Avvio e utilizzo*).
4 Tasto **DIMINUZIONE POTENZA** per regolare la potenza e spegnere la piastra (*vedi Avvio e utilizzo*).
5 Spia **ZONA DI COTTURA SELEZIONATA** indica che la zona di cottura relativa è stata selezionata e quindi sono possibili le varie regolazioni
6 Indicatore **POTENZA**: segnala visivamente il livello di calore raggiunto.
7 Tasto **ON/OFF** per accendere e spegnere l’apparecchio.
8 Spia **ON/OFF**: segnala se l’apparecchio è acceso o spento.
9 Tasto **TIMER DI PROGRAMMAZIONE*** per regolare la programmazione della durata di una cottura (*vedi Avvio e utilizzo*).
10 Display **TIMER DI PROGRAMMAZIONE***: visualizza le scelte relative alla programmazione (*vedi Avvio e utilizzo*).
11 Spie **ZONA DI COTTURA PROGRAMMATA***: indicano le zone di cottura quando si avvia una programmazione (*vedi Avvio e utilizzo*).
12 Tasto **BLOCCO DEI COMANDI** per impedire modifiche fortuite alle regolazioni del piano cottura (*vedi Avvio e utilizzo*).
13 Spia **COMANDI BLOCCATI**: segnala l’avvenuto blocco dei comandi (*vedi Avvio e utilizzo*).
14 Tasto **BOOSTER*** per accendere la sovralimentazione - 3000 W - della zona di cottura (*vedi Avvio e utilizzo*).
15 Spia **BOOSTER*** indica che è attiva la funzione di sovralimentazione booster
16 Spia **CONTAMINUTI*** indica che è attivo il contaminuti
17 Tasto FLEXI ZONE- per utilizzare la zona di cottura FLEXI ZONE
18 Indicatore FLEXI ZONE- indica che è attiva la funzione FLEXI ZONE
19 Tasto MAX- per accendere la zona di cottura a livello massimo 9

! Questo prodotto soddisfa i requisiti imposti dalla nuova Direttiva Europea sulla limitazione dei consumi energetici in standby.
Se non si eseguono operazioni per 2 minuti, dopo lo spegnimento delle spie di calore residuo e della ventola (ove presenti), l’apparecchio si dispone automaticamente in modalità “off mode”.
L’apparecchio ritorna in modalità operativa agendo sul tasto ON/OFF.

* Presente solo in alcuni modelli.

NL Beschrijving van het apparaat
Bedieningspaneel

Het bedieningspaneel dat hier wordt beschreven en afgebeeld geldt alleen als voorbeeld: het is mogelijk dat het niet exact overeenkomt met het door u aangeschafte model.

1 Toets TOENAME TIJD om de tijd van de timer toe te laten nemen (zie Starten en gebruik).
2 Toets AFNAME TIJD om de tijd van de timer af te laten nemen (zie Starten en gebruik).
3 Toets TOENAME VERMOGEN om de kookplaat aan te zetten en het vermogen ervan te regelen (zie Starten en gebruik).
4 Toets AFNAME VERMOGEN om het vermogen te regelen en de kookplaat uit te zetten (zie Starten en gebruik).
5 Controlelampje GESELECTEERD KOOKGEDEELTE geeft aan dat het betreffende kookgedeelte geselecteerd is en dat u het kunt regelen.
6 AanwijzerVERMOGEN: geeft het bereikte warmteniveau aan.
7 Toets ON/OFF voor het in- en uitschakelen van het apparaat.
8 Controlelampje ON/OFF: geeft aan of het apparaat in- of uitgeschakeld is.
9 Toets PROGRAMMERINGSTIMER om de programmering van de kookduur te regelen (zie Starten en gebruik).
10 Display PROGRAMMERINGSTIMER: toont de keuzes betreffende de programmering aan (zie Starten en gebruik).
11 Controlelampjes GEPROGRAMMEERD KOOKGEDEELTE: tonen de kookgedeeltes aan als u een programmering start (zie Starten en gebruik).
12 Toets BLOKKERING BEDIENINGSPANEEL om te voorkomen dat er ongewilde wijzigingen aan de regeling van het kookvlak worden uitgevoerd (zie Starten en gebruik).
13 Controlelampje BLOKKERING BEDIENINGSPANEEL: toont dat de blokkering van het bedieningspaneel heeft plaatsgevonden (zie Starten en gebruik).
14 BOOSTER toets om het extra vermogen - 3000 W - van de kookzone in te schakelen (zie Starten en gebruik).
15 BOOSTER controlelampje, geeft aan dat het ‚booster' extra vermogen actief is.
16 Controlelampje TIMER geeft aan dat de timer actief is.
17 Toets FLEXI ZONE -om de kookzone FLEXI ZONE
18 Controlelampje FLEXI ZONE geeft aan dat de FLEXI ZONE actief is.
19 Toets MAX- om de kookzone in te schakelen op het maximale niveau 9

! Dit product voldoet aan de eisen die gesteld worden door de nieuwe Europese Richtlijn voor energiebesparing voor apparaten in de standby-stand.
Wanneer 2 minuten lang geen handelingen worden uitgevoerd gaat het apparaat, na het uitgaan van de waarschuwingslampjes voor restwarmte en voor de ventilator (indien aanwezig), automatisch in de "off mode".
Door op de ON/OFF toets te drukken, keert het apparaat weer terug in de operationele stand.

* Slechts op enkele modellen aanwezig.

PL Opis urządzenia
Panel sterowania

Opisany tu panel sterowania jest przedstawiony jako przykład: nie musi być dokładnie taki sam, jak panel zainstalowany w zakupionym urządzeniu.

1 Przycisk ZWIEKSZENIA CZASU aby powiększyć czas timera *(patrz Uruchomienie i użytkowanie)*.
2 Przycisk ZMNIEJSZENIA CZASU aby skrócić czas timera *(patrz Uruchomienie i użytkowanie)*.
3 Przycisk ZWIEKSZENIA MOCY do wlaczania plyty i do regulacji mocy (*patrz Uruchomienie i uzytkowanie*).
4 Przycisk ZMNIEJSZENIA MOCY do regulacji mocy i do wylaczania plyty (*patrz Uruchomienie i uzytkowanie*).
5 Kontrolka WYBRANEGO POLA GRZEJNEGO wskazuje, ze dane pole grzejne zostalo wybrane, a wiec mozliwe sa rózne regulacje
6 Wskaźnik MOCY: wizualnie sygnalizuje osiągnięty poziom ciepła.
7 Przycisk ON/OFF do wlaczania i wylaczania urzadzenia.
8 Kontrolka ON/OFF: sygnalizuje, czy urzadzenie jest wlaczone, czy wylaczone.
9 Przycisk REGULATORA CZASOWEGO PROGRAMOWANIA do regulacji programowania czasu trwania gotowania (*patrz Uruchomienie i uzytkowanie*).
10 Wyswietlacz REGULATORA CZASOWEGO PROGRAMOWANIA: wyswietla dane dotyczace programowania (*patrz Uruchomienie i uzytkowanie*).
11 Kontrolki ZAPROGRAMOWANEGO POLA GRZEJNEGO: wskazuja pola grzejne przy rozpoczynaniu programowania (*patrz Uruchomienie i uzytkowanie*).
12 Przycisk BLOKADY STEROWANIA do zapobiegania przypadkowym zmianom parametrów przy regulacji plyty grzejnej (*patrz Uruchomienie i uzytkowanie*).
13 Kontrolka BLOKADY STEROWANIA : sygnalizuje zablokowanie sterowania (*patrz Uruchomienie i uzytkowanie*).
14 Przycisk **BOOSTER** służy aby dojść do doładowania – 3000 W – strefy gotowania *(patrz Uruchomienie i użytkowanie)*.
15 Wskaźnik **BOOSTER** wskazuje, że włączona jest funkcja doładwania booster.
16 Kontrolka MINUTNIKA wskazuje, ze minutnik jest wlaczony
17 Przycisk FLEXI ZONE**-** służy dowybrania funkcji pól grzejnych: Flexi ZONE
18 Kontrolka FLEXI ZONE wskazuje, że włączona jest funkcja Flexi ZONE.
19 Przycisk **MAX-**służy do włączenia pola grzejnego na maksymalnym poziomie mocy: 9

! Ten produkt spełnia wymogi dyrektywy wspólnotowej dotyczącej ograniczenia zużycia energii w trybie czuwania.
Jeśli przez 2 minuty nie są wykonywane żadne operacje, po wyłączeniu wskaźnika ciepła resztkowego i wentylatora (jeśli obecne), urządzenie automatycznie przechodzi w tryb „off mode".
Urządzenie powraca do trybu aktywnego po naciśnięciu przycisku ON/OFF.

* Znajduje się tylko w niektórych modelach.

RS

Описание изделия

Панель управления

Панель управления, описание которои приводится ниже, служит только в качестве примера: она может не в точности соответствовать Вашеи модели

1 Кнопка **УВЕЛИЧЕНИЕ ВРЕМЕНИ** для увеличения времени таймера (см. Включение и эксплуатация).
2 Кнопка **УМЕНЬШЕНИЕ ВРЕМЕНИ** для уменьшения времени таймера (см. Включение и эксплуатация).
3 Кнопка **УВЕЛИЧЕНИЕ МОЩНОСТИ** служит для включения варочнои зоны и регуляции мощности нагрева (*см. Включение и эксплуатация*).
4 Кнопка **УМЕНЬШЕНИЕ МОЩНОСТИ** служит для регуляции мощности и выключения варочнои зоны (*см. Включение и эксплуатация*).
5 Индикатор **ВЫБРАННАЯ ВАРОЧНАЯ ЗОНА** показывает, что соответствующая варочная зона была выбрана и следовательно возможно произвести настроики ее функции.
6 Индикатор **МОЩНОСТЬ**: показывает уровень нагрева.
7 Кнопка **ON/OFF (ВКЛ./ВЫКЛ.)** служит для включения и выключения изделия.
8 Индикатор **ON/OFF (ВКЛ./ВЫКЛ.)**: показывает состояние изделия, включено или выключено.
9 Кнопка **ТАИМЕР ПРОГРАММИРОВАНИЯ** служит для настроики продолжительности приготовления (*см. Включение и эксплуатация*).
10 Дисплеи **ТАИМЕРА ПРОГРАММИРОВАНИЯ**: показывает различные настроики программирования (*см. Включение и эксплуатация*).
11 Индикаторы **ЗАПРОГРАММИРОВАННЫЕ ВАРОЧНЫЕ ЗОНЫ**: показывают варочные зоны после запуска программирования (*см. Включение и эксплуатация*).
12 Кнопка **БЛОКИРОВКА УПРАВЛЕНИИ** служит для защиты управлении варочнои панели от случаиных измнении (*см. Включение и эксплуатация*).
13 Индикатор **УПРАВЛЕНИЯ ЗАБЛОКИРОВАНЫ** показывает, что управления заблокированы (*см. Включение и эксплуатация*).

14 Кнопка **BOOSTER** служит для включения дополнительного электропитания – 3000 Вт – индукционной конфорки *(см. Включение и эксплуатация)*.
15 Индикатор **BOOSTER** показывает, что функция вольтодобавочного устройства включена.
16 Индикатор **ТАИМЕР** показывает, что таимер включен
17 Кнопка **FLEXI ZONE-**Для использования варочной зоны FLEXI ZONE
18 Индикатор **FLEXI ZONE** показывает, что FLEXI ZONE включен
19 Кнопка **MAX-** для включения варочной зоны на максимальном уровне мощности 9

! Данное изделие отвечает требованиям новой Европейской Директивы по ограничению энергопотребления в режиме энергосбережения. **Если в течение 2-х минут не производится никаких действий после выключения индикаторов остаточного тепла и вентилятора (если они присутствуют), изделие автоматически переходит в режим «ВЫКЛ.».**
Возврат изделия в рабочий режим производится кнопкой ВКЛ./ВЫКЛ.

* Имеется только в некоторых моделях.

Installation

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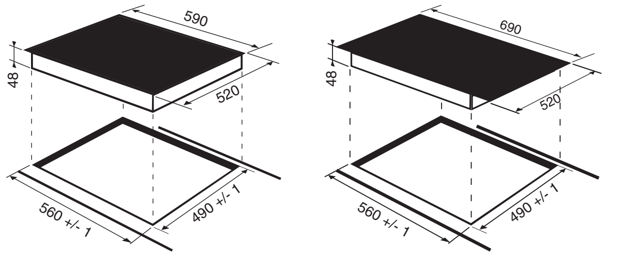
! Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe operation, installation and maintenance of the appliance.
! Please keep these operating instructions for future reference. Pass them on to any new owners of the appliance.

Positioning

! Keep all packaging material out of the reach of children. It may present a choking or suffocation hazard (*see Precautions and tips*).
! The appliance must be installed by a qualified professional in accordance with the instructions provided. Incorrect installation may cause harm to people and animals or may damage property.

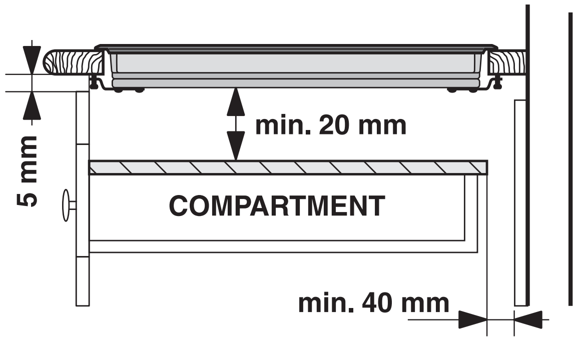
Built-in appliance
Use a suitable cabinet to ensure that the appliance functions properly.

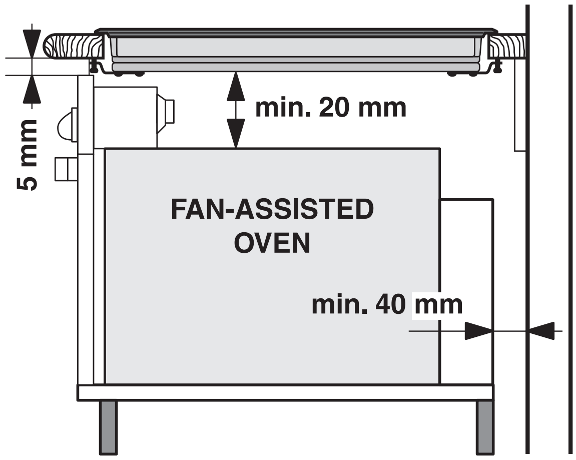
- The supporting surface must be heat-resistant up to a temperature of approximately 100°C.
- If the appliance is to be installed above an oven, the oven must be equipped with a forced ventilation cooling system.
- Avoid installing the hob above a dishwasher: if this cannot be avoided, place a waterproof separation device between the two appliances.
- Depending on the hob you want to install, the cabinet must have the following dimensions (*see figure*):

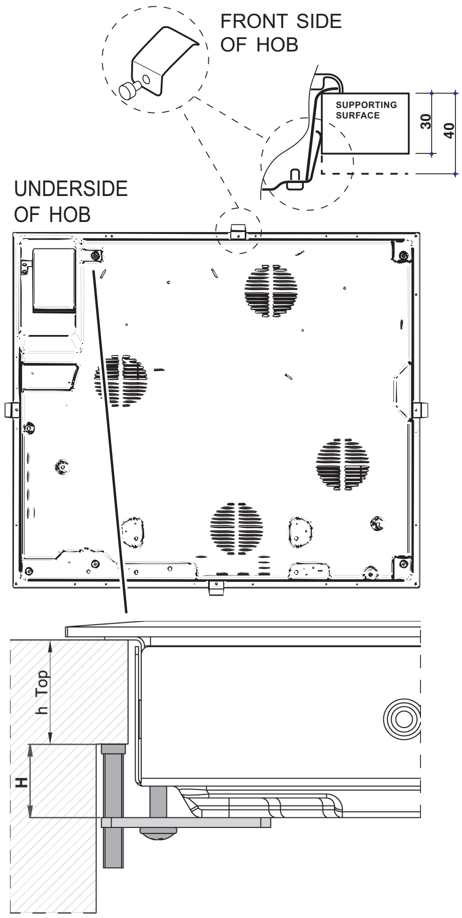


Ventilation
To allow adequate ventilation and to avoid overheating of the surrounding surfaces the hob should be positioned as follows:

- At a minimum distance of 40 mm from the back panel.
- So that a minimum distance of 20 mm is maintained between the installation cavity and the cabinet underneath.
- Kitchen cabinets adjacent to the appliance and taller than the top of the hob must be at least 600 mm from the edge of the hob.







Fixing

The appliance must be installed on a perfectly level supporting surface.

Any deformities caused by improper fixing could affect the features and operation of the hob.

The thickness of the supporting surface should be taken into account when choosing the length of the screws for the fixing hooks:

- 30 mm thick: 23 mm screws
- 40 mm thick: 13 mm screws

Fix the hob as follows:

1. Use short flat-bottomed screws to fix the 4 alignment springs in the holes provided at the central point of each side of the hob.
2. Place the hob in the cavity, make sure it is in a central position and push down on the whole perimeter until the hob is stuck to the supporting surface.
3. For hobs with raised sides: After inserting the hob into its cavity, insert the 4 fixing hooks (each has its own pin) into the lower edges of the hob, using the long pointed screws to fix them in place, until the glass is stuck to the supporting surface.

! The screws for the alignment springs must remain accessible.

! In order to adhere to safety standards, the appliance must not come into contact with electrical parts once it has been installed.

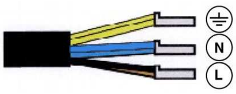
! All parts which ensure the safe operation of the appliance must not be removable without the aid of a tool.

Electrical connection

! The electrical connection for the hob and for any built-in oven must be carried out separately, both for safety purposes and to make extracting the oven easier.

Single-phase connection

The hob is equipped with a pre-connected electricity supply cable, which is designed for single-phase connection. Connect the wires in accordance with the instructions given in the following table and diagrams:

Voltage and mains frequency	Electrical cable	Wire connection
220-240V 1+N ~ 50 Hz		⏚ : yellow/green **N**: the two blue wires together **L**: brown and black together

Other types of connection

If the mains supply corresponds with one of the following:

Voltage and mains frequency

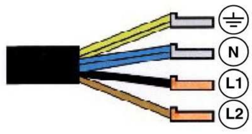
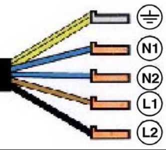
• 400V - 2+N ~ 50 Hz

• 220-240V 3 ~ 50 Hz

• 400V 3 - N ~ 50 Hz

• 400V - 2+2N ~ 50 Hz

Separate the wires and connect them in accordance with the instructions given in the following table and diagrams:

Voltage and mains frequency	Electrical cable	Wire connection
400V - 2+N ~ 50 Hz 220-240V 3 ~ 50 Hz 400V 3-N ~ 50 Hz		⏚ : yellow/green; **N**: the two blue wires together **L1**: black **L2**: brown
400V - 2+2N ~ 50 Hz		⏚ : yellow/green; **N1**: blue **N2**: blue **L1**: black **L2**: brown

Connecting the electricity supply cable to the mains

If the appliance is being connected directly to the electricity mains an omnipolar switch must be installed with a minimum opening of 3 mm between contacts.

! The installer must ensure that the correct electrical connection has been made and that it is fully compliant with safety regulations.

Before connecting the appliance to the power supply, make sure that:

- The appliance is earthed and the plug is compliant with the law.
- The socket can withstand the maximum power of the appliance, which is indicated on the data plate located on the appliance itself.
- The voltage falls within the range of values indicated on the data plate.
- The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only.

! The manufacturer declines any liability should these safety measures not be observed.

! Do not remove or replace the power supply cable for any reason. Its removal or replacement will void the warranty and the CE marking. INDESIT does not assume liability for accidents or damage arising from replacement/removal of the original power supply cable. Replacement can only be accepted when carried out by personnel authorised by INDESIT and using an original spare part.

Start-up and use

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! The glue applied on the gaskets leaves traces of grease on the glass. Before using the appliance, we recommend you remove these with a special non-abrasive cleaning product. During the first few hours of use there may be a smell of rubber which will disappear very quickly.

! A few seconds after the hob is connected to the electricity supply, a buzzer will sound. The hob may now be switched on.

Types of noise during normal hob operation:

- **Buzz:** due to the vibration of the metallic parts that make up the induction element and the pot; it is generated by the electromagnetic field required for heating and increases as the power of the induction element increases.
- **Soft whistle:** heard when the pot placed on the heating zone is empty; the noise disappears once food or water is placed into the pot.
- **Crackle:** produced by the vibration of materials on the bottom of the pot due to the flow of parasitic currents caused by electromagnetic fields (induction); can be more or less intense depending on the material making up the bottom of the pot, and decreases as the pot dimensions increase.
- **Loud whistle:** heard when two induction elements of the same group function simultaneously at maximum power and/or when the booster function is set on the larger element while the other is auto-adjusted. Noise is reduced by decreasing the power level of the auto-adjusted induction element; pot bottom layers made of different kinds of materials are among the main causes of this noise.
- **Fan noise:** a fan is necessary to ensure the hob functions correctly and to safeguard the electronic unit from possible overheating. The fan functions at maximum power when the large induction element is at maximum power or when the booster function is on; in all other cases, it works at average power depending on the temperature detected. Furthermore, the fan may continue to work even after switching the hob off, if the temperature detected is high.

The types of noise listed above are due to induction technology and are not necessarily operational faults.

! If the − or + button is pressed for an extended period of time, the display scrolls quickly though the power levels and timer minutes.

Switching on the hob

To switch the hob on, press and hold the ⏻ button for approximately one second.

Switching on the cooking zones

Each cooking zone is controlled using a selector button and a power adjustment device consisting of a double − and + button.

- To begin operating a cooking zone, press the corresponding control button and set the desired power level (between 0 and 9) using the buttons − and +.

Booster function*

The booster function for some of the cooking zones may be used to shorten heating-up times. It may be activated by pressing the Booster button. The indicator light directly above the button will illuminate. This function boosts the power to 2000 W or 3000 W, depending on the size of the relevant cooking zone.
The booster stops automatically after 4 minutes. While the booster for one of the cooking zones is active, the corresponding front or rear cooking zone will operate at a reduced power level (e.g. if the booster for the rear left-hand hotplate has been activated, the power level of the front left-hand hotplate will be reduced). For further information, please refer to the *Technical description of the models*.

Switching off the cooking zones

To switch off a cooking zone, select it using the corresponding selector button and:

- Press the − button: the power of the cooking zone will progressively decrease until it is switched off.

Programming the cooking duration

! All the cooking zones may be programmed simultaneously, for a duration between 1 and 99 minutes.

1. Select the cooking zone using the corresponding selector button.
2. Adjust the power level of the cooking zone.
3. Press the programming button. The indicator light corresponding to the selected zone will start flashing.

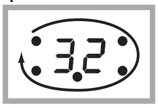
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4. Set the cooking duration using the − and + buttons.

5. Confirm by pressing the button or automatic selection occurs after 10 seconds.
The timer begins counting down immediately.
A buzzer sounds for approximately 1 minute and the cooking zone switches off when the set programme has finished.
Repeat the above procedure for each hotplate you wish to programme.

Using multiple programmes and the display

If one or more hotplates are programmed, the display will show the data for the hotplate with the least time remaining, and the light corresponding to the position of the hotplate will flash. The lights corresponding to the other hotplates programmed will be switched on.
To visualise the time remaining for the other programmed hotplates, press the button repeatedly: the time remaining for each hotplate will be shown sequentially in a clockwise order, starting from the front left hotplate.



Changing the programme

1. Press the button repeatedly until the duration you wish to change is shown.

2. Use the buttons to set the new duration.

3. Confirm by pressing the button.

To cancel a programme, follow the above instructions.

At step 2, press the − button: the duration decreases progressively until it reaches 0 and switches off. The programme resets and the display exits programming mode.

Timer

The hob must be switched on.
The timer can be used to set a duration up to 99 minutes.

1. Press the programming button until the timer indicator light is illuminated .

2. Set the desired duration using the − and + buttons.

3. Confirm by pressing the button.
The timer begins counting down immediately. When the time has elapsed, a buzzer will sound (for one minute).

Control panel lock

When the hob is switched on, it is possible to lock the oven controls in order to avoid accidental changes being made to the settings (by children, during cleaning, etc.). Press the button to lock the control panel: the indicator light above the button will switch on.
To use any of the controls (e.g. to stop cooking), you must switch off this function. Press the button for a few moments, the indicator light will switch off and the lock function will be removed.

Switching off the hob

Press the button to switch off the appliance - do not rely solely on the pan sensor.
If the control panel lock has been activated, the controls will continue to be locked even after the hob is switched on again. In order to switch the hob on again, you must first remove the lock function.

“Demo” mode

It is possible to set the hob to a demonstration mode where all the controls work normally but the heating elements do not switch on. To activate the “demo” mode the hob must be switched on, with all the hotplates switched off.

- Press and hold the + and − buttons simultaneously for 6 seconds. When the 6 seconds have elapsed, the ON/OFF and CONTROLS LOCKED indicator lights will flash for one second. Release the + and − buttons and press the button;
- The display will show the text DE and MO and the hob will be switched off.
- When the hob is switched on again it will be set to the “demo” mode.

To exit this mode, follow the procedure described above. The display will show the text DE and OF and the hob will be switched off. When it is next switched on, the hob will function normally.

Practical advice on using the appliance

! Use cookware made from materials which are compatible with the induction principle (ferromagnetic material). We especially recommend pans made from: cast iron, coated steel or special stainless steel adapted for induction. Use a magnet to test the compatibility of

The FlexiZONE mode

The FLEXI Zone can be used to set the power of two „interconnected" hotplates to the same level. It can be activated if the two hotplates are OFF, by pressing the FLEXI ZONE button
The FLEXI ZONE can be activated while the hob is on by pressing the FLEXI ZONE button once; the LEDs corresponding to both linked hotplates light up.
The 2 LEDs remain lit as long as the hotplates are linked (if FLEXI ZONE button is pressed again, the hotplates are disconnected and are both set to power level 0).
Pressing the +, - or Max buttons for one of the two Flexi hotplates also affects the display corresponding to the other hotplate.
To deactivate the FLEXI ZONE, press the button
A timer may be set for the FLEXI zone; this appears on the display and both LEDs corresponding to the linked hotplates light up. When the Timer button is pressed, the two linked hotplates are treated as if they were a single zone.

Selecting and using FLEXI ZONE
To begin using the FLEXI ZONE, press the button.
To set the power level (see above).

FLEXI ZONE operation
Once you have selected FLEXI ZONE by pressing the button , the 2 LEDs corresponding to the FLEXI ZONE for both hotplates light up; it will then be possible to control both as if they were a single zone. The power level will appear on both displays. If only the upper or lower part is in use, the display corresponding to the unused zone will begin to flash, and after 3 minutes cooking will automatically revert to standard mode (not FLEXI).

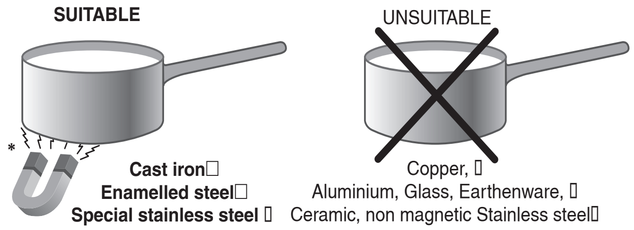
! Once activated, the FLEXI ZONE can also be programmed, using the same procedure as described for the individual hotplates.
! Accessories
For optimal FLEXI ZONE performance, we recommend the use of pans with an elliptical or elongated base and a major diameter of at least 250 mm; if using pans with a smaller diameter, we recommend positioning them in the upper or lower part as indicated by the X symbol.

If the saucepan is not in the centre of the screen printing detail, you may hear a whistling sound or a slight buzzing noise; this does not indicate a hob malfunction. We recommend adjusting the position of the pan so that it is in the centre of the FLEXI ZONE.

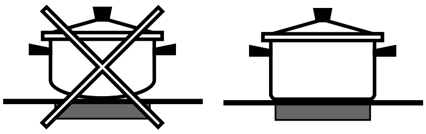
Practical cooking advice

Very high-flame cooking	8 9 b	Pressure cooking, Pressure cooker; Frying; Grilling; Boiling
High-flame cooking	7 8	Crêpes; Cooking on a high flame and browning (roasts, steaks, escalopes, fish fillets, fried eggs)
Medium-flame cooking	6 7	Fast thickening (liquid juices), Boiling water (pasta, rice, vegetables), Milk
	5 6	Slow thickening (dense juices)
	4 5	Bain-marie cooking; Pressure cooking after whistle
Low-flame cooking	2 3 4	Low-flame cooking (stews); Reheating dishes
Very low-flame cooking	1 2	Chocolate sauce; Keeping food hot

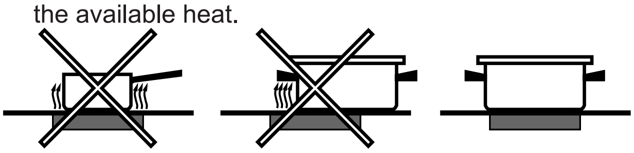
the cookware.



In addition, to obtain the best results from your hob:
- Use pans with a thick, flat base in order to fully utilise the cooking zone.



- Always use pans with a diameter which is large enough to cover the hotplate fully, in order to use all the available heat.



- Make sure that the base of the cookware is always clean and dry, in order to fully utilise and extend the life of both the cooking zones and the cookware.

- Avoid using the same cookware which has been used on gas burners: the heat concentration on gas burners may distort the base of the pan, causing it not to adhere correctly.

Safety devices

Pan sensor

Each cooking zone is equipped with a pan sensor device. The hotplate only emits heat when a pan with suitable measurements for the cooking zone is placed on it. If the indicator light is flashing, it may indicate:
- An incompatible pan
- A pan whose diameter is too small
- The pan has been removed from the hotplate.

Overheating protection

If the electronic elements overheat, the hob switches off automatically and F appears on the display, followed by a flashing number. When the temperature has reached a suitable level, this message disappears and the hob may be used again.

Safety switch

The appliance has a safety switch which automatically switches the cooking zones off after they have been in operation for a certain amount of time at a particular power level. When the safety switch has been triggered, the display shows “**0**”.
For example: the right rear hotplate is set to 5 and will switch off after 5 hours of continuous operation, while the front left hotplate is set to 2 and will switch off after 8 hours.

Buzzer

This can also indicate several irregularities:
- An object (a pan, cutlery, etc.) has been placed on the control panel for more than 10 seconds.
- Something has been spilt on the control panel.
- A button has been pressed for too long. All of the above situations may cause the buzzer to sound. Remove the cause of the malfunction to stop the buzzer. If the cause of the problem is not removed, the buzzer will keep sounding and the hob will switch off.

Power level	Maximum operating time in hours
1	9
2	8
3	7
4	6
5	5
6	4
7	3
8	2
9	1

Precautions and tips

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

CE This appliance conforms to the following European Economic Community directives:

- 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments;
- 2004/108/EEC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments;
- 93/68/EEC dated 22/07/93 and subsequent amendments.
- 1275/2008 stand-by/off mode.

General safety

! Make sure that the air inlet behind the fan grille is never obstructed. The built-in hob should, in fact, be provided with suitable ventilation for the cooling of the electronic components used in the appliance.

! We advise against the installation of an induction hob above an under-the-counter refrigerator (heat) or above a washing machine (vibrations). In fact, there would be insufficient space for the ventilation of electronic components.

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance when barefoot or with wet or damp hands and feet.
- The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet. Do not use the hob as a worktop or chopping board.
- The glass ceramic hob is resistant to mechanical shocks, but it may crack (or even break) if hit with a sharp object such as a tool. If this happens, disconnect the appliance from the electricity mains immediately and contact a Service Centre.
- Ensure that power supply cables of other electrical appliances do not come into contact with the hot parts of the hob.
- Remember that the cooking zones remain relatively hot for at least thirty minutes after they have been switched off. An indicator light provides a warning when residual heat is present (*see Start-up and use*).
- Keep any object which could melt away from the hob, for example plastic and aluminium objects, or products with a high sugar content. Be especially careful when using plastic film and aluminium foil or packaging: if placed on surfaces which are still hot, they may cause serious damage to the hob.
- Always make sure that pan handles are turned towards the centre of the hob in order to avoid accidental burns.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- **For the attention of wearers of pacemakers or other active implants:**
  The hob complies with all current standards on electromagnetic interference.
  Your induction hob is therefore perfectly in keeping with legal requirements (89/336/CEE directives). It is designed not to create interference on any other electrical apparatus being used on condition that the apparatus in question also complies with this legislation.
  Your induction hob generates short-range magnetic fields.
  To avoid any interference between your induction hob and a pacemaker, the latter must be designed to comply with relevant regulations.
  In this respect, we can only guarantee our own product conformity. Please consult the pacemaker manufacturer or your doctor concerning its conformity or any possible incompatibility.
- Do not let children play with the appliance.
- Do not place metal objects (knives, spoons, pan lids, etc.) on the hob as they may become hot.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection. For further information relating to the correct disposal of exhausted household appliances, owners may contact the public service provided or their local dealer.

Care and maintenance

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Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

Cleaning the appliance

! Do not use abrasive or corrosive detergents (for example, products in spray cans for cleaning barbecues and ovens), stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

! Never use steam cleaners or pressure cleaners on the appliance.

- It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen towel.
- If the hob is particularly dirty, rub it with a special glass ceramic cleaning product, then rinse well and dry thoroughly.
- To remove more stubborn dirt, use a suitable scraper. Remove spills as soon as possible, without waiting for the appliance to cool, to avoid residues forming crusty deposits. You can achieve excellent results by using a rust-proof steel wire sponge - specifically designed for glass ceramic surfaces - soaked in soapy water.
- If any plastic or sugary substances are accidentally melted on the hob, remove them immediately with the scraper, while the surface is still hot.
- Once it is clean, the hob may be treated with a special protective maintenance product: the invisible film left by this product protects the surface from drips during cooking. This maintenance task should be carried out while the appliance is warm (not hot) or cold.
- Always remember to rinse the appliance well with clean water and dry it thoroughly: residues can become encrusted during subsequent cooking processes.

Stainless steel frame (only in models with outer frame)

Stainless steel can be marked by hard water which has been left on the surface for a long time, or by cleaning products containing phosphorus.
After cleaning, it is advisable to rinse the surface well and dry it thoroughly. If water is spilt on the surface, dry it quickly and thoroughly.

! Some hobs have an aluminium frame which is similar to stainless steel. Do not use any cleaning or degreasing products which are not suitable for use with aluminium.

Disassembling the hob

If it is necessary to disassemble the hob:
1. Loosen the screws fixing the alignment springs on each side.
2. Loosen the screws holding the fixing hooks in each corner.
3. Take the hob out of its installation cavity.

! Do not attempt to repair the appliance yourself. If the appliance breaks down, contact a Service Centre.

Technical description of the models

The induction system is the quickest existing way of cooking. Unlike traditional hotplates where the cooking zone heats up, with the induction system heat is generated directly inside pans which have ferromagnetic bases.

Key:
I = single induction cooking zone
B = booster: the power level of the cooking zone may be boosted to 3000 W
* = the maximum power level is limited while the booster is activated for the relevant rear cooking zone (see *Start-up and use*).

Hobs	**KIO 632 CC**
Cooking zone	**Power (W)**
Back Left	I 1400
Back Right	I 2200 – B 3000* - 1600 if Front Right*
Front Left	I 1400
Front Right	I 1400 – B 2000* – 600 if Back Right*
Total power	6400